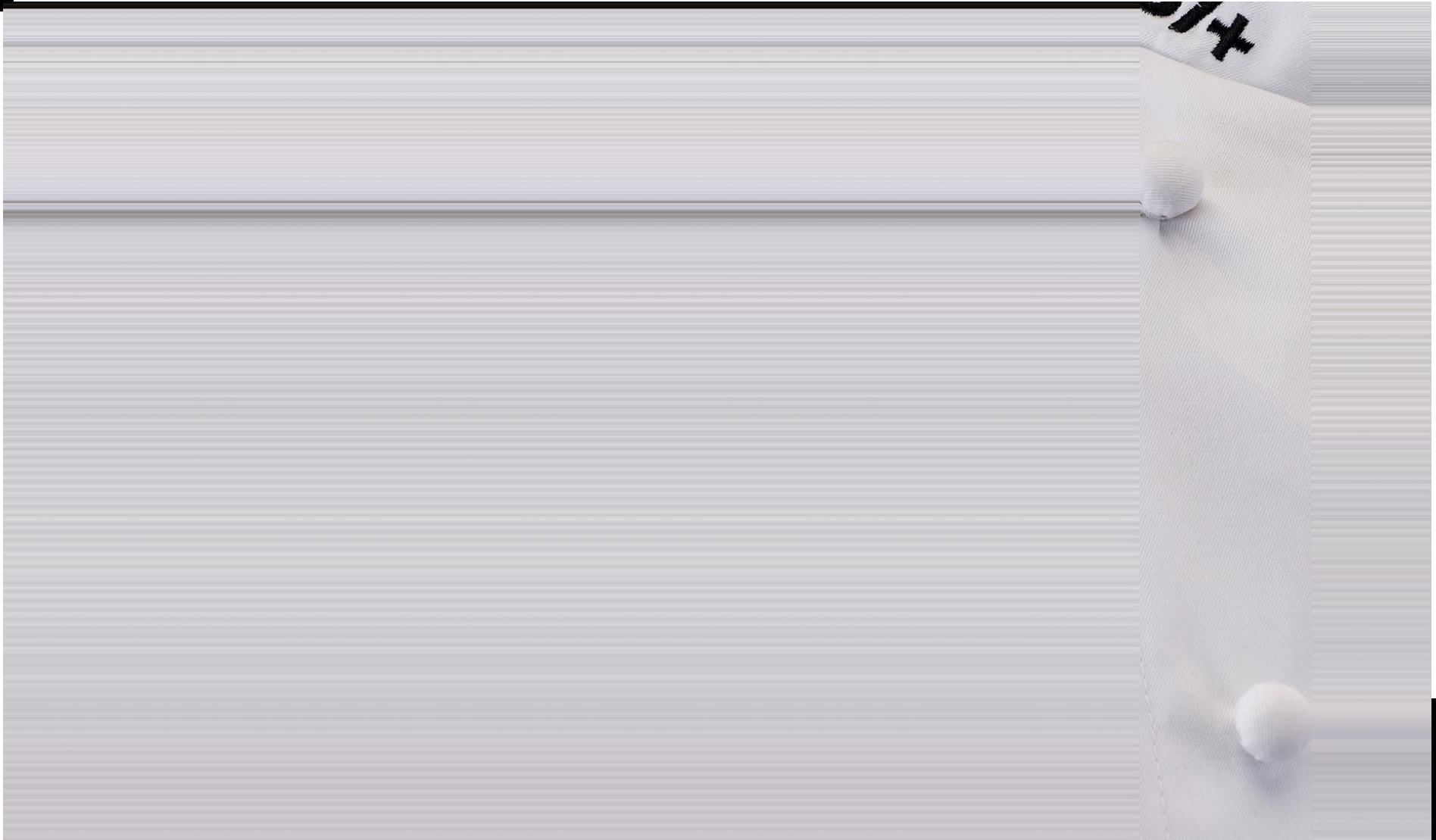


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A WORLD OF CUISINE
AND HOSPITALITY

AMERICAS

2024

SERVICE/COMMIS
BRIEFING

S/+

GLOBAL INFOR- MATION

S/+**COUPE DU MONDE DE LA PÂTISSERIE - AMERICAS 2024****RUNNING ORDER**

	JUNE 11 th 2024	START OF THE TEST	FROZEN DESSERT	PASTRY CREATION	RESTAURANT DESSERT	BUFFET
1	COUNTRY 1	10:00 AM	11:30 AM	1:15 PM	2:20 PM	2:30 PM → 3:30 PM
2	COUNTRY 2	10:00 AM	11:37 AM	1:22 PM	2:27 PM	2:30 PM → 3:30 PM
3	COUNTRY 3	10:00 AM	11:44 AM	1:29 PM	2:34 PM	2:30 PM → 3:30 PM
4	COUNTRY 4	10:00 AM	11:51 AM	1:36 PM	2:41 PM	2:30 PM → 3:30 PM
5	COUNTRY 5	10:00 AM	11:58 AM	1:43 PM	2:48 PM	2:30 PM → 3:30 PM
6	COUNTRY 6	10:00 AM	12:05 PM	1:50 PM	2:55 PM	2:30 PM → 3:30 PM

OFFICIAL PICTURE: June 10th - 5.00 pm

AWARD CEREMONY: June 11th - 5.00 pm

RUNNING ORDER

Each tasting lasts 7 minutes. It means that during these 7 minutes, the dessert gets out of the laboratory, gets cut, presented, served, tasted and cleared. There is 1 Jury per country tasting the Frozen Dessert and the Pastry Creation + the Honorary president = 7 people. Another Jury composed of 5 Chefs tastes the Restaurant dessert + the Honorary president = 6 people.

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BOCUSE D'OR AMERICAS 2024

RUNNING ORDER

	JUNE 12 th , 2024	JUNE 13 th , 2024	START OF THE TEST	THEME ON PLATE	THEME ON PLATTER
1	GUATEMALA	BOLIVIA	09.30 am	14.25 pm	15.00 pm
2	VENEZUELA	DOMINICAN REP.	09.40 am	14.35 pm	15.10 pm
3	ECUADOR	COLOMBIA	09.50 am	14.45 pm	15.20 pm
4	CANADA	CHILE	10.00 am	14.55 pm	15.30 pm
5	ARGENTINA	MEXICO	10.10 am	15.05 pm	15.40 pm
6	USA	URUGUAY	10.20 am	15.15 pm	15.50 pm

OFFICIAL PICTURE: 4.30 pm

AWARD CEREMONY: 5.30 pm

RUNNING ORDER

As you will see, at one point (at 3pm) the rhythm of the service will evolve. Per example at approx. 3.15 platter the platter of Guatemala/Bolivia will arrives at the carving table. From this point, they will have 8 minutes max. to carve and plate up all their individual plates/bowl. At the same time USA/Uruguay will send over their dishes.

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ABOUT YOUR MISSIONS

S/+ SERVICE, BEING PART OF THE SHOW

JUNE 11th

Time of arrival: 08:30 AM (we will make a short briefing).

20 WAITERS (minimum)

Outfit: all students must wear the same uniform (without any logo on it)

Missions :

Before the Tasting

- To prepare all the tableware that is needed for the tasting
- To set up the jury tables, tablecloth, put glasses, knives, forks, spoons on the table.

During the Tasting

- To serve the tasting Jury the plates the I.O.C has prepared (members of the I.O.C take care of cutting and placing pieces on plates)

After the Tasting

- To clear the jury table and to set it up for the following tasting
- To bring back the plates and tableware to the backstage
- To Clean plates and cutlery (if necessary), to bring it to the caterers if he takes care of it, to store the dishes in boxes if necessary.

2 MAITRE D to manage the service students

He/She could be accompanied by an assistant and will manage all the service part. Also responsible of the tableware.



S/+ SERVICE, BEING PART OF THE SHOW

JUNE 12th and 13th

Time of arrival: 08:30 AM (we will make a short briefing).

16 WAITERS (minimum)

Outfit: all students must wear the same uniform (without any logo on it)

They prepare all the tableware that is needed for the tasting and set up the jury tables, tablecloth, put glasses, knives, forks, spoons on the table.

During the tasting, they serve plates from the theme on plate and theme on platter. After each tasting, they need to clean plates and cutlery (if necessary), to bring it to the caterers if he takes care of it, and /or to store the dishes in boxes if necessary.

2 MAITRE D to manage the service students (with his cutting tools and chopping board)

He/She could be accompanied by an assistant and will manage all the service part. Also responsible of the tableware storage



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EXTRA COMMIS, BEING PART OF A TEAM FOR BOCUSE D'OR ONLY

JUNE 12th and 13th

8 COMMIS ASSISTANT (2 alternate including)

Time of arrival: 7:00 AM

Start of the mission: 7:30 AM for the first kitchen

Outfit: all students have to wear the same uniform (without any logo on it).
Bocuse d'Or organizing team will provide them hat and apron.

When they arrive, they are affected to a kitchen number / candidate thanks to a random draw (made by the IOC). Each one will have a team to help as a "second commis assistant". Their work will depend on the teams' asking's. Some of them ask a very active help, others only ask for time consuming tasks that are not too critical. They are often asked to get the plates for instance.

They have to stay in the kitchen and are allowed to go in the backstage, but not on stage. They are with the team from the beginning to the end of the 5:35 hours of the contest.

Alternative: in case of injuries of one of the commis, in the meanwhile will help the Committee members in their tasks.

1 COMMIS MANAGER

Time of arrival: 7:00 AM

Start of the mission: 7:30 AM for the first kitchen



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SERVICE, MORE INFO ABOUT THEME ON PLATTER



MORE INFORMATION ABOUT THE SERVICE

The platter goes out from the kitchen to be presented to the jury, and then goes to the cutting table (on stage). The Maitre D' – together with candidates and Committee's chefs – will dress all the plates.

Those plates will remain in a hot cabinet in backstage. On chef's order, you will go in backstage to look for 14 plates and bring them at the carving table.

This year, candidates will have to present 2 pieces of wild boar rack together with 2 garnishes on the main platter, and will also serve, in English service, the share dish in a bowl, on the side.

Once it is done, on chefs' order, the service will go on stage to serve jury members and honorary table. Same process, they go behind each meat jury member and put the plates on the table at the same time.

In total, each candidate will plate 10 bowl and plates

- 2 will be served to the honorary table
- 6 will be served to the jury (map after)
- 1 will have to go straight to the tv studio (before the service so we can have at the same time the plate on the screen and the service)
- 1 will be presented to the audience and jury by one of Committee member

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ADD.
INFORMA-
TION

S/+ SOME ADDITIONAL INFORMATION



BOCUSE D'OR

PRODUCTS TO PLACE ON THE TABLE :

- BE WTR water bottle (both sparkling and still)
- BRIDOR bread baskets (someone from their team will bring them directly to the table)

CHAMPAGNE MOMENT

Once the jury arrives on stage, we need to organize service of a glass of champagne to the jury

WATCH THE REPLAY

I suggest watching some of the videos you will find on the youtube Bocuse d'Or channel, it will show almost all these tasks!

<http://www.youtube.com/user/BocuseOr?feature=watch>

COUPE DU MONDE DE LA PATISSERIE

PRODUCTS TO PLACE ON THE TABLE :

- BE WTR water bottle (both sparkling and still)

WATCH THE REPLAY

I suggest watching some of the videos you will find on the youtube Coupe du Monde de la Pâtisserie channel, it will show almost all these tasks!

<https://www.youtube.com/user/CoupeMondePatisserie>

S/+ SOME ADDITIONAL INFORMATION



KNOW-HOW

Efficiency
Precision
Ability to follow instructions
Observational skills

KNOW HOW TO BE

Stress management and transformation of stress into positive energy
Team spirit
Proactivity
Adaptation to several tasks

EXPERIENCE

Students need to be at least 2nd year / 3rd year students with some experience.

PRIZE-GIVING CEREMONY

Students will be called and thanked during the Prize-Giving ceremony. They will be invited to join the competing teams on stage.